

STUDY PROGRAMME	FOOD TECHNOLOGY, 653E42002
MODULE TITLE	Final Professional Practice (In a company)
NUMBER OF CREDITS	10
DURATION OF MODULE	Total: 270 hours (162 contact hours, 108 self-study hours)
MODULE PERIOD	Autumn Semester or Spring Semester
MODULE CONTENT	<p>Module objective: to improve practical skills and assure theoretical knowledge implementation into practice. To provide knowledge and skills needed for acquiring organization and practical work skills, to collect material needed for the final thesis.</p> <p>Content: analysis of raw materials and food additives, planning and implementation of a technological process (technological process schemes), technological equipment, sanitary, hygiene and food safety quality management system; packaging of food stuffs, labelling, storage, transportation; business environment and possibilities.</p> <p>Practical training in a company, trilateral practical training agreements, tasks, preparation for the practice report. Raw materials, their acceptance and storage conditions based on legal acts. Sensual, physical-chemical and microbiological indexes of raw materials. Usage and control of food additives in different food stuffs production types. Positive and negative influence of food additives on production. Technological process schemes. Technological process schemes of different products, their evaluation based on economical calculations. New foodstuffs creation technology and compilation of their documentary base. Analysis of equipment used (technical characteristics of equipment, application). Arrangement of equipment in a company production premises. Application of equipment in different types of production. Company HACCP system and its functioning. Risk factors (HA). Identifying important management points (CCP) in different types of production. Evaluation of the company hygiene and sanitary condition (requirements for premises, equipment, personal hygiene, etc.). Packaging, labelling, storage and transportation of different products and their correspondence to legal acts. Food production company characteristics (company activity sphere, assortment of production, production volume, etc.). Company business perspectives and expansion possibilities.</p> <p>Study methods: visualization, case study, problem solving, group work, literature search, summarizing results, problem-based teaching, subject-based narration, explanatory narration, demonstration, demonstration of integrated technical modeling, graphic work, illustrative laboratory work, task solving.</p>
ASSESSMENT	The final assessment is a cumulative score, which is the sum of the intermediate settlement received during the practice at the enterprise and practice report preparation and defence assessments multiplied by their respective quotients.
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